New Tastes For **Turkey Leftovers**

Do you still have lots of turkey left-overs after you fabulous Thanksgiving dinner? These recipes are one sure way to use the leftovers and use dairy products at the same time.

Turkey-Vegetable Soup

(Preparation time: 15 minutes Summering time: About 1 hour.)

The use of turkey wings turns ordinary soup into a full-flavored one that has a rich variety of vegetable simmering along with it. When thickened with cream and made tangy with lemon, the soup brims with old-time country goodness.

- For 4 servings you will need:
- 1 pound turkey wings
- 2 quarts water
- 1 teaspoon salt
- 1 medium onion, sliced
- 2 stalks celery, sliced
- 1 bay leaf
- 4 to 6 whole peppercorns
- 2 tablespoon minced parsley
- 2 tablespoon butter
- 4 tablespoon all-purpose flour
- 2 to 3 tablespoon lemon juice
- 1 package (10 oz.) frozen car-
- rots (can be leftovers)
- 1 package (10 oz.) frozen peas
- (can be leftovers) 1/4 cup whipping cream
- For 2 servings: Half of the ingredients.
- For 8 servings: Double the ingredients.
- Tips: For added flavor, simmer 1/2 lb. turkey giblets along with the wings when preparing the broth.
- Preparation:

OUR CASH

Place turkey wings in heavy

pan with water and salt. Add onion, celery, bay leaf, peppercorns and parsley. Bring to boil over high heat. Reduce heat. Cover and simmer about 1 hour.

Cool slightly. Strain broth. Remove meat. Skin and bone the wings, but leave meat in large pieces. Discard skin and bones. Set meat aside.

Melt butter in same pan. Stir in flour. Cook 2 to 3 minutes. Slowly add broth, stirring. Add lemon juice and carrots. Cover and simmjer for about 5 to 7 minutes.

Add peas and reserved meat. Simmer 2 to 3 minutes. Pour in cream. Heat through. Taste and correct seasoning. Serve immediately.

Good served with a sour dough bread and your leftover pumpkin pie for dessert.

Raylene Rouse **1992 Sullivan County Dairy Princess** Dushore, Pa.

Sister Ruth's Day after Turkey Soup 1 Turkey carcass

- Enough water to cover carcass 2 carrots, sliced 2 Tablespoon chicken broth
- granules 2 Medium onions, diced 3 Medium potatoes, diced Parsley flakes to taste Salt and pepper to taste
 - 1/2 pound to 1 pound of noodles 2 ribs of celery, diced 1/2 teaspoon poultry seasoning

Place turkey carcass in a large kettle, cover with water, add the sliced carrots and celery and cook

until meat starts to fall from the bones. Remove the bones from broth; remove meat from bones and return it to the broth.

Add chidken broth granules & poultry seasing, onions, potatoes, parsley and seasonings. Cook until vegetables are almost done. Add noodles and cook until noodles are soft.

Serve with bread or crackers. You may have chunks of bread from the stuffing that was in the turkey when roasted; do not remove them they add to the flavor and texture of the soup. Betty J. Light

Lebanon

Turkey Gumbo Soup

- 3 cups turkey broth
- 1/2 cup onion, chopped 1/4 cup celery, chopped

10 ounce package cut frozen

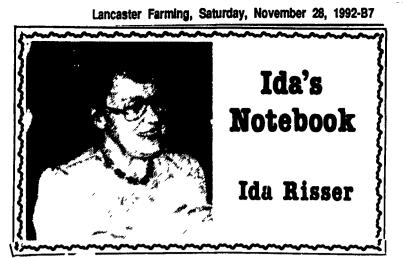
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- 16 ounce can tomatoes 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1/4 cup rice uncooked
- 2 cups turkey, cooked, dice

Skim fat from old turkey broth. Heat broth to boiling. Add vegetables, seasonings, rice and turkey. Cover and cook slowly 15 minutes, until vegetables and rice are tender. Yields six 1-cup servings, 170 calories per serving.

Farmland Trust Gift Items

LANCASTER (Lancaster Co.) - The Lancaster Farmland Trust, a non-profit farmland preservation group, is currently offering a selection of holiday gift items. The 1992 Holiday Gift Flyer features ornaments by Ivan Barnett and Ned Foltz, David Brumbach's "Water Lily" limited edition print, as well as mug and T-shirt featur-



Recently, I received a very nicely written thank-you note in the mail for teaching a Bible Study group. I was quite surprised to get it as none was expected. When I have guests for lunch or another meal, I do not expect a thank-you note. But, when one comes in the they're like a diary of their lives at mail, it does make me feel appreciated.

It takes time to sit down and don't know what pleasure it will bring the recipient. Letters can be read and reread and savored compared to a telephone call where things mentioned are often forgotten. If my children phone, I'll

often write down some things that they tell me so that I can share them with their siblings.

Last week I reread some letters, that I had saved, from 1950s and 1960s. My sisters wrote them and I think that I'll return them as that time. Their children were quite young and their activities and illnesses are chronicled in write a note or letter but often we them. some of my favorite reading material is my own old diaries of our six children growing up and their school and 4-H activities.

> We expect a houseful of overnight guests for Thanksgiving. Our son from Virginia is bringing his familiy and also the turkey. I do hope it won't be frozen solid as it takes a few days to thaw a large bird. It will be a different household, with seven at the table, for a few days. But, I don't think that I have forgotten how to cook for a large family. It will give me a chance to use some of my frozen vegetables and fruits.

MILK AMERICA'S HEALTH KICK



ing the "Save Lancaster County

Farms... Lancaster Farmland Trust" logo. Gift memberships are also available.

To purchase items or request a gift flyer, contact the Lancaster Farmland Trust at (717) 293-0707 or visit the offices at 128 East Marion Street during regular business hours.

